

Betty's Spinach-Pesto Fettucini Recipe



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In this video, Betty demonstrates how to make Spinach-Pesto Fettucini. This is composed of a delicious sauce made with spinach, Romano cheese, basil, almonds, butter, garlic, anise seed, olive oil, salt and pepper, tossed with cooked fettucini and served hot.

Ingredients:

- 12-oz. package fettucini pasta, uncooked (You may use any type of pasta you like.)
- 1 teaspoon salt (for cooking fettucini)
- 10-oz. package frozen chopped spinach, thawed
- ½ cup freshly grated Parmesan cheese (You may use Romano cheese, if you prefer.)
- 1/3 cup fresh basil leaves
- ¼ cup slivered almonds, toasted (You may use toasted pine nuts or walnuts, if you prefer.)
- 2 tablespoons butter, softened to room temperature
- 1 teaspoon minced garlic
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon salt
- ¼ teaspoon anise seeds (You may use ground anise seeds)
- ½ cup olive oil

Cook 12 ounces of fettucini, according to package directions. (I added 1 teaspoon salt.) While the fettucini cooks, drain spinach, and use paper toweling to squeeze excess liquid from it. To a food processor, add the drained and squeezed spinach, ½ cup grated Parmesan cheese, 1/3 cup fresh basil leaves, ¼ cup toasted slivered almonds, 2 tablespoons softened butter, 1 teaspoon minced garlic, ½ teaspoon freshly ground black pepper, ¼ teaspoon salt, ¼ teaspoon anise seeds, and ½ cup olive oil. Process 30 seconds, stopping once to scrape down sides. Continue processing, just until mixture is smooth. (I started this whole process in my blender. I found that my blender was struggling with the mixture, and I thought this might give some of you problems, so I switched to a food processor. I recommend that you use a food processor for the whole mixing procedure.) When the spinach-pesto sauce is done, toss it with cooked fettucini, until evenly dispersed. Serve immediately. My family loves this type of pasta, and I hope you try it, if you have never had pesto as a sauce for pasta. The pesto sauce that I uploaded a few days ago will work well with the cooked fettucini, if you don't care for spinach. This is a wonderful meal with sliced tomatoes or a tossed green salad and French bread. I hope you like it!!! --Betty ♥